

WHEREVER THOU ART. SONG.

Words by ALFORD GLIFTON.

Music by EDWARD HOLST.

Andante espressivo.



1. Where - ev - er thou art to - day, ... In the wildwood by the
2. Sweet heart, art thou by the sea? ... Lis - ten then with clasp - ed



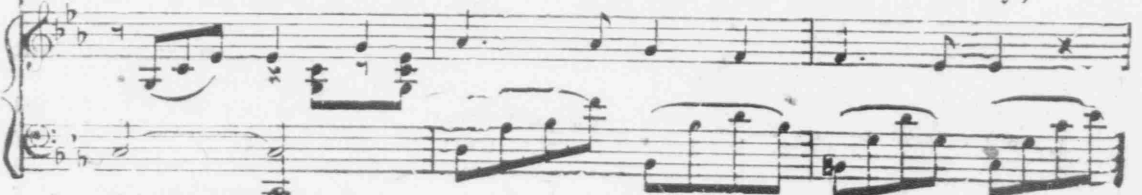
sea; ... 'Mid the gar - dens mel - o - dy, ... Lis - ten to what the ech - oes
hands; ... To the sto - ry that the waves ... Whis - per soft to the sil - ver



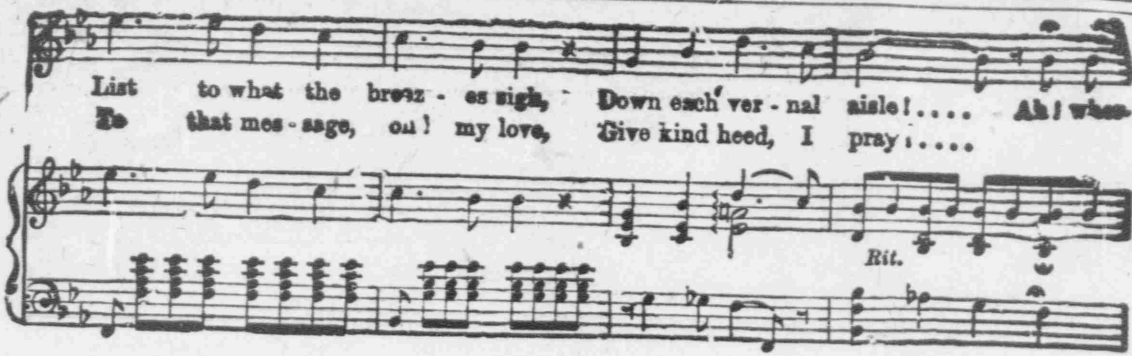
say, ... Lis - ten to what the ech - oes say! ... Dar - ling art thou
sands, Whisper soft to the sil - ver sands! ... It will tell, in



in the wood? Stay thy steps a lit - tle while;
gen - tle sighs, Some - thing that I bade it say;



Copyright, 1904.



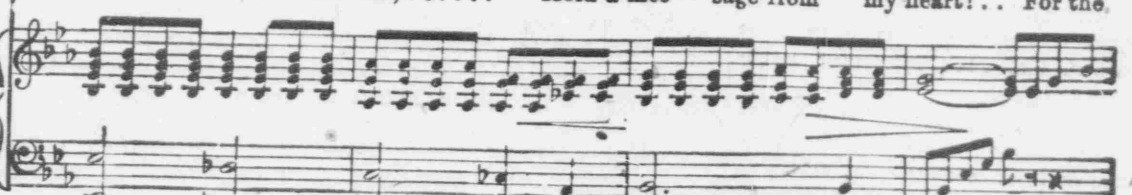
a tempo.

- ev - er to-day thou art, ... Thou must have a thought of me; ... For the



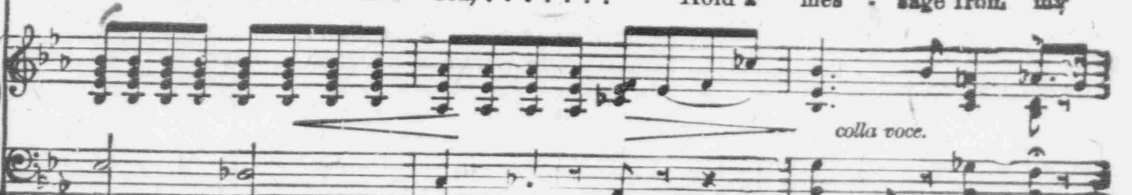
a tempo.

wind and rose and sea, ... Hold a mes - sage from my heart! ... For the



rall.

wind and rose and sea, ... Hold a mes - sage from my



colla voce.

heart! ...



D. S.

Wherever thou art—2

Kleinert's DRESS SHIELDS

Every pair of Kleinert's Dress Shields is warranted. When properly used, we will not only refund money paid for shields that are not perfect, but will hold ourselves responsible for any resulting damage to gown. Kleinert's Dress Shields are made in ten sizes, from size 1 to size 10. If your dealer does not keep the kind or size you want, send us 25c. for sample pair of either kind in size 3. If you want a larger size, add 5c. for each additional size. Send for our Dress Shield Book. It is worth reading. Sent free on application.

I. B. KLEINERT RUBBER CO.
721-723-725-727 BROADWAY, NEW YORK.



FOR THE LUNCHEON

CREAM OR POTATO SOUP MAKES EXCELLENT DISH.

Left-Overs of Many Kinds May Be Used in Preparing Them—Expert's Recipe for Boston Brown Bread.

Cream soups of left-over beans, peas, onions or several things make appetizing luncheon dishes. A hot, well-seasoned potato soup is very good with toasted crackers and a pinch of dried parsley to set it off. To make it take a quart of milk, six large potatoes, one stalk of celery, an onion, a tablespoonful of butter. Put milk to boil with onion and celery; pare the potatoes and boil them until they are thoroughly done; turn off the water and mash fine; add milk and butter, pepper and salt; rub through a strainer and serve immediately. No cream soup should stand of be allowed to get cold.

The Designer publishes a recipe for Boston brown bread: Sift together one whole cupful each of cornmeal, rye meal and wheat flour, one teaspoonful of salt and three teaspoonfuls of soda; add one-half cupful of molasses and two cupfuls of thick sour milk. Beat thoroughly and let it steam in a nicely buttered mold or tightly covered pail for fully three hours. If baking powder cans are used for molds, one and one-half hours' cooking will be sufficient. Entire wheat or graham flour can be used in place of the white flour if desired. After steaming the bread it is well to remove the cover of the mold and set the bread in the oven for 20 or 30 minutes to ripen.

Sweet potato time gives many dishes to the table that make the mouth water—caramelized sweet potatoes, dusted with heavy brown sugar and fried; creamed sweet potatoes, sweet potato croquettes and baked and boiled sweet potatoes. The following does away with the hard skin that forms on sweet potatoes baked: Wash and wipe them dry, and then grease them liberally with butter or lard. Bake them in a quick oven and, when done, put them in a deep bowl, or crock, spread a cloth over them and let them remain undisturbed for about ten minutes before serving them.

Cream Candy Bonbons—The basis of all cream candy is made by taking one pound of white granulated sugar, half a teaspoonful of water and one fourth of a teaspoonful of cream of tartar; this prevents the sugar from granulating again when the water evaporates. Boil these together until they begin to thread. Pour it out at once on a buttered platter and with a wooden paddle beat it until it becomes white and smooth. When it becomes stiff and dry mold it in one lump and cut it in three parts. Add one teaspoonful of any

kind of flavoring desired in the different parts for variety.

Make in any shape desired and coat with chocolate or put halves of walnut or pecans on the outside. Dates and pieces of figs are used outside or in; grated cocoanuts may be used in with some of the fondant. All cream candies must dry 24 hours. One drop of cochineal will give a delicate pink to one part of the flavoring. Yellow comes from orange peel and green from spinach leaves. Put into dainty boxes and you will have delicious bonbons and cost but little time or money.

Serving Crackers.

The hostess who is ever on the lookout for novelties for her afternoon tea table should be sure to serve her crackers in little baskets made of themselves.

Use salted wafers for the basket, allowing one to a side, and tying them together with a narrow satin ribbon about a quarter of an inch in width.

Put this on a handsome plate covered with a lace doily and pile the other crackers in and around it.

The effect is charming and will be much admired.

One hostess used these cracker baskets as corner pieces on her luncheon table. In the center were purple asters, while the crackers were tied with purple ribbon the same shade and were filled with purple and white grapes.

Sour Milk Waffles.

Two and one-half cups flour, one level teaspoonful salt, one teaspoonful soda, two cups thick sour milk, three eggs and three table-spoons melted butter.

Sift together the flour, salt and soda. Beat the yolks of the eggs until light, add the sour milk, and add the flour. Add the butter, beat well, and fold in the whites of the eggs (beaten stiff). Cook in a well-greased hot waffle iron. Serve plain or with maple sirup.

Salted Almonds.

Pour boiling water over one pound of nuts, let stand until cool; take out a few at a time, as they blanch more easily when damp. Lay on a paper over night to dry. In the morning put in the oven. When heated take out, put in a piece of butter the size of an English walnut. Stir thoroughly, salt to taste. Put back in oven, stir repeatedly until a delicate brown. Do not have oven too hot or they will burn. Better watch them closely.

Rice Meringue.

One cup boiled rice, one large pint of milk, two eggs, one large cup of sugar, one lemon. Boil the milk, stir in rice, the yolks of the eggs and sugar, and cook thick as soft custard. Take from fire, grate in rind of lemon, pour in buttered dish, beat whites of eggs, add lemon juice and little sugar. Pour over pudding and brown. This is delicious.

THE RAW CURRANT

PRaised BY WRITER AS AN ARTICLE OF DIET.

May Be Given in Quantities to Children with Only the Most Beneficial Results, on Scientific Authority.

Until the last year or two mothers have felt it a sort of solemn duty to keep a very tight hand over the currant-bag, declares a writer in London *Madame*.

"If you have them now you cannot have them in the cake," we say to the bairns, and, when once more reminded that the currants would be more fully appreciated now than they could possibly be at tea-time, we give the sober answer: "They aren't good for you, dear, and you mustn't ask again."

Now that is just where we mothers go wrong.

Raw currants are good for our children—immensely better than the raw, unripe gooseberries and the sour green apples which we know they eat from the garden, better, also, than any other under-ripe or over-ripe fruit whatsoever.

Dried currants, in their uncooked state, are so exceedingly light and so very nutritious that—provided the skin of the berry is broken before the fruit is swallowed—90 per cent of the total weight of the fruit is digested within half an hour of its being eaten, and mothers may safely take this as a vindication of the wholesomeness of the raw currant.

No grown-up person, no little child, can obtain anything but good from this fruit if only the simple precaution be taken to pierce the skin by the natural process of mastication.

Almost it would seem that the more

precious the food the more snugly does nature wrap it up. Peas and beans are very nutritious—see how carefully nature packs them; nuts are famous for nutritive value—nature packs them in wooden cases. Currants are, weight for weight, more nutritious than any other fruit known to man and, though the berries are small and insignificant looking, nature has taken care that the fine skin shall be just strong enough to preserve the precious fruit from injury. It is seldom that one sees a bruised or broken currant, yet the covering of the berry is so very fine that when once broken it rapidly becomes part and parcel with the soluble matter of the currant.

It has been proved by our scientists that none of the nutriment of the currant-grape escapes from the fruit during the simple process of drying, which is carried out in the open sunshine and fresh air.

Currants lose only water in this drying, and the effect of the sunshine upon the gathered fruit is simply to change the fleshy portion of the currant into what is known as grape sugar.

Grape sugar is the most highly nutritive of all foods, and it is because currants are so remarkably rich in it that Sir Francis Laking, our own king's doctor, recommends them so heartily to people of all ages and all classes of society.

Sir Francis is of the opinion that when once the people of this country have become fully aware of the food values of this wonderful fruit, Greece will have no time to look further for purchasers for all the currants she is able to produce.

With testimony such as this to reassure us, we mothers may cast every doubt to the winds and gladly provide our children with a full sufficiency of the fruit that is at once so wholesome and so inexpensive.

W. B. CORSETS

The W. B. Reduso

is the ideal garment for over-developed figures requiring special restraint. It has an apron over the abdomen and hips, so boned as to give the wearer absolute freedom of movement.

REDUSO STYLE 750 for tall, well-developed figures. Made of a durable coutil in white or drab. Hose supporters front and sides. Sizes 22 to 36. PRICE, \$3.00

REDUSO STYLE 760 for short, well-developed figures. Made of white and drab coutil. Hose supporters front and sides. Sizes 24 to 36. PRICE, \$3.00

W. B. NUFORM and W. B. ERECT FORM CORSETS

are built hygienically—they do not press or strain anywhere. Their lines are your lines, their shape that of your own figure. They make a bad figure good and a good figure better.

ON SALE AT ALL DEALERS

Erect Form 744	(Stout Model)	of Imported Coutil	\$2.00
Nuform 403	(Slender Model)	of Coutil or Batiste	1.00
Nuform 447	(Stout Model)	of White Coutil	3.00
Erect Form 720	(Average Model)	of Coutil or Batiste	1.00
Nuform 738	(Average of Imported White Model)	of Coutil or Batiste	2.00
Nuform 406	(Medium Model)	of Coutil or Batiste	1.50

WEINGARTEN BROS., MAKERS, 377-379 BROADWAY, N. Y.

ED. PINAUD'S HAIR TONIC (EAU DE QUININE)



LILLIAN RUSSELL

the beautiful actress, says:

"Without question, an indispensable adjunct to a lady's toilet table. Exceedingly meritorious in preserving the hair and causing it to retain its lustre."

You can make your hair beautiful and improve your personal appearance by using ED. PINAUD'S HAIR TONIC every day. It cures dandruff and stops falling hair, because it goes to the root of the trouble. FREE! A sample bottle of ED. PINAUD'S HAIR TONIC (3 applications) for 10 cents to pay postage and packing.

ED. PINAUD'S LILAC VEGETAL
An exquisite perfume for the handkerchief, steamer and bath. Used by women of fashion in Paris and New York.

Send 10 cents (to pay postage and packing) for a free sample bottle containing enough Lilac Vegetal Extract for 10 applications.

Write to-day to ED. PINAUD'S American Office, ED. PINAUD BUILDING, NEW YORK CITY.

Ask your dealer for ED. PINAUD'S HAIR TONIC and LILAC VEGETAL